

eat.



catering

F.A.Q's

For all catering inquiries, please contact us by phone:
(515) 292-2135 or email: catering@thecafeames.com

CATERING DELIVERY

available 11am-7pm
10% of the subtotal - \$18 minimum
Outside of Ames - additional \$30

PAPERWARE

All prices include disposable plate-ware, silverware, serving utensils & napkins
Non-disposable trays/utensils are available for an additional charge

MISCELLANEOUS

3 days notice is requested for all orders
Menu items/pricing are subject to market variables
Pricing does not include 7% sales tax
Gluten Friendly option is available
We suggest contacting Celebrations Party Rental of Ames for tables,
linens, china, glasses, and decorations if your event requires so.

[Catering FAQ's](#)

ordering is easy!
phone: 515.292.2135
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BOXES & SACKS

MARKET BOX LUNCH

your choice of sandwich with our salad green, fresh fruit cup, & bakery fresh brownie + napkin, fork & wet nap in a labeled box 14.95

BLACK BOX LUNCH

your choice of sandwich + kettle potato chips, seasonal pasta salad, a bakery fresh chocolate chip cookie, napkin, fork & wet nap in a labeled black box 12.95

ARTISAN SACK LUNCH

your choice of house-roasted turkey, roast beef or ham on sourdough with swiss, lettuce, tomato & onion + mayonnaise & mustard. includes a chocolate chip cookie & kettle potato chips + napkin & wet nap 10.95

GLUTEN-FRIENDLY BOX LUNCH

choice of sandwich from the box on the right served on gluten free bread with fresh fruit cup, house-made gluten friendly chocolate chip cookie, napkin, fork & wet nap in a labeled box 13.95

BUFFET

MINI SANDWICH PLATTER

choose 3 of our sandwiches from the right, we assemble them on our house-made loaves & cut em' mini style (approx. 3" square) 7.95
(2 sandwiches/person - 12 person minimum)

DELI BUFFET

let your guests "build their own" sandwiches from trays of roast beef, ham & turkey, swiss & provolone cheese, lettuce, tomatoes & pickled onion + mayonnaise & mustard & bakery fresh rolls 7.95
(2 rolls/person - 12 person minimum)

FEASTING TRAYS

*each serves approximately 25-30 people
all trays are served on 18" black disposable trays*

CAFÉ CHEESE TRAY

chef's selection of domestic & imported cheeses + café cracker bread & an assortment of condiments 105

WOOD GRILLED VEGETABLE TRAY

wood-grilled seasonal vegetables along with roasted red pepper dip 67

CRUDITE & HUMMUS

a selection of garden vegetables & herb flatbread triangles + chickpea hummus & buttermilk basil for dipping 67

TORTILLA ROLL TRAY

half southwestern chicken tortilla wraps & half portobello-asparagus-spinach tortilla wraps 67

CHARCUTERIE & CHEESE

assorted european style meats & cheeses with café cracker breads + chef's accompaniments 115

SLICED FRUIT TRAY

seasonal fresh fruit & berries with creamy hazelnut dipping sauce 67

SMOKED SALMON SIDE

served with lemon, caper, red onion, & hard boiled egg + cracker bread 154

DEVILED EGGS

classic filling, three different garnishes: truffle oil & chive, everything spice, pickled red onion 65

SHRIMP COCKTAIL TRAY

served with horseradish cocktail sauce & lemons 105

SANDWICHES

TURKEY AVOCADO - house-roasted turkey, avocado, arugula & havarti cheese on multi-grain bread with oregano vinaigrette

CAFÉ CLUB - turkey, ham, bacon, swiss, lettuce, tomato, pickled onion, mayonnaise & mustard on sourdough

THE ITALIAN - capicola, salami, tomato, provolone, shredded lettuce, pickled onion, mayo & oregano vinaigrette on ciabatta

TURKEY & CHERRY - swiss cheese, house-preserved cherries & turkey breast on ciabatta with fresh spinach & mayonnaise

ROAST BEEF & CHEDDAR - roast beef, white cheddar, caramelized onions & roasted red peppers with dijon mustard & mayo on ciabatta

VEGGIE & HUMMUS - hummus spread, roasted tomatoes, portobello mushrooms, spinach, asparagus & swiss on ciabatta

L T O'S - your choice of house roasted turkey, roast beef or ham on café sourdough with swiss, lettuce, tomato & pickled onion + mayo & mustard

BEVERAGES

DASANI WATER 1.75

COKE 1.75

DIET COKE 1.75

SPRITE 1.75

COFFEE (GALLON) 30.00

ICED TEA (GALLON) 25.00

salads

all salads served with artisan bread & butter

BIG GREEN

mixed greens, candied walnuts & crumbled feta + balsamic vinaigrette 10.95
add grilled salmon or steak +6.00
add chicken or tofu 5.00

BRUSSELS SPROUTS CHOPPED SALAD

romaine lettuce, shaved brussels, parmesan, candied almonds, dried tart cherries, creamy caesar dressing 10.95
add grilled salmon or steak +6.00
add chicken or tofu 5.00

SIDES

KETTLE POTATO CHIPS 2.25

PASTA SALAD 2.25

SALAD GREEN 5.25

FRESH FRUIT SALAD 4.50

DILL PICKLE SPEAR .75

BAKERY COOKIE 2.50

BAKERY BAR 3.25